



# ELEGANCE 2

INDIVIDUAL CHINESE SET MENU 2021

Rp 1,088,000++/person

## APPETISER

Select **THREE** from the following items

鲜虾鸡肉五香卷

Deep-Fried Prawn and Chicken Ngo Hiang Roll

極品醬撈海蜇

Marinated Jellyfish with X.O. Sauce

鱼子海鲜蒸饺拌青羌茸酱

Steamed Seafood Dumpling with  
Red Tobiko and Green Ginger Sauce

凤尾虾春卷

Deep-Fried Prawn Tail Spring Roll

酥炸鲜虾球拌辣蛋黄酱蒜酱

Deep-Fried Prawn with Spicy Mayo Garlic Sauce

咸蛋脆鱼皮

Crispy Fish Skin with Salted Egg Yolk

水晶蜜汁鸡肉义燒

Crystal Roasted Honey-Glazed Chicken "Char Siew"

拌炒鸡丁球以冬甜酱

Stir-Fried Diced Chicken with Tom Yam Sweet Sauce

低温烹调北海道带子拌茅台酱和腌制西瓜

Sous Vide Hokkaido Scallops with Maotai Sauce  
and Seasoned Watermelon

螺肉片和红洋葱丝拌酸梅辣椒酱

Chilled Sea Shell with Red Onion Slice in Spicy Plum Sauce

## SOUP

Select **ONE** from the following items

紅燒海味鮮菌羹

Braised Sea Cucumber, Fish Maw and  
Assorted Seafood with Mushroom Soup

花膠三寶湯

Double Boiled Fish Maw with Jicama,  
Dried Scallops, Wolfberry and Chicken Soup

八寶海鮮羹

Braised Eight-Treasure Seafood Thick Soup

四川酸辣湯

Szechuan Hot and Sour Soup

八寶魚鰾海味羹

Braised Eight-Treasure Fish Maw, Hipio  
with Assorted Dried Seafood Soup

  
**Shangri-La hotel**

SURABAYA



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## MAIN COURSE

Select **TWO** from the following items

### 鲍汁海参灵菇扒田园蔬

Braised Bailing Mushroom and Sea Cucumber with Garden Greens in Abalone Sauce

### 黑椒蜜酱爆虎虾球伴花包仔

Deep-Fried King Prawn with Honey Pepper Sauce served with Chinese Flower Buns

### 黄金麦片大虎虾

Wok-Fried Tiger Prawn with Golden Cereal Oats

### 金银香脆蒸龙虎斑鱼

Steamed Live Tiger Garoupa Fillet with Crispy Minced Garlic and Pickled Vegetables in Superior Soy Sauce

### 香柠柠檬汁煎金凤红罗鱼伴茨泥水果配西兰花

Deep-Fried Red Tilapia Fish Fillet with Mango Slice in Thai Chilli Plum Sauce

### 红酒蜜汁水果烤鸡腿肉

Oven Baked Chicken Leg Meat with Seasonal Fresh Fruits in Red Wine Honey Sauce

### 彩椒黑椒牛柳

Stir-Fried Beef Tenderloin with Capsicum, Onion in Black Pepper Sauce

### 海参百灵菇田园蔬菜

Braised Sea Cucumber with Bailing Mushroom and Garden Green

### 花菇干贝扒时菜

Braised Flower Mushroom with Dried Scallops, Garden Green in Abalone Sauce

### 东坡肉伴馒头

"Tung Bo" Pork Belly with Chinese Buns

## RICE OR NOODLE

Select **ONE** of the following items

### 潮式鲜虾炒面线

Wok-Fried "Misua" with Shrimp, Teow Chow Style

### 锅炒海鲜乌冬面以黑椒酱

Wok-Fried Udon Noodles with Seafood and Capsicum in Black-Pepper Sauce

### 鸡茸炸酱面

Zha Jiang Noodle with Spicy Minced Chicken Sauce

### 金粟芦笋火鸭粒炒饭

Fried Rice with Diced Duck, Sweet Corn and Asparagus

### 海鲜蔬菜泡饭

Braised Seafood with Seasonal Vegetables in Rice Soup

## DESSERT

Select **ONE** from the following items

### 蜂蜜炖雪梨红枣桃胶

Chilled Chinese Pear with Red Date Syrup in Peach Gum

### 青柠雪霜香茅冻

Refreshing Lemongrass Jelly topped with Lime Sorbet

### 杨枝金露拼酥饼仔

Chilled Mango Puree and Sago served with Chinese Cookie



**Shangri-La hotel**

SURABAYA